



CULLEN BIODYNAMIC WINE ROOM

WINE AND FOOD SET MENU

Wine Pairing with Set Menu: (includes four courses with four paired glasses of wine 75 ml each)	149
Only Set Menu: (includes four courses with drinks additional)	90

TO START

2021 Rosemoon with
Chef's welcome snacks (gf)

ENTREE

2011 Mangan Sauvignon Blanc Semillon with
Figs (gf)
Geranium crème fraîche, pickled ginger, rye crumbs
or
2019 Legacy Series Sauvignon Blanc with
Scallops (gf)
Miso, furikaki, eggplant puree

MAINS

2013 Mangan East Block with
Gnocchi (gfo)
Garden herbs, sundried tomatoes, tomato consommé
or
2020 Kevin John with
Fish of the day (gf, df)
Tamarind, almond, prawn sauce
or
2020 Diana Madeline with
Shio koji Wagyu beef (df)
Garden tomato, beef juice, pomme puree

DESSERT

2021 Late Harvest Chenin Blanc with
Honey mousse (gf)
Honey ice cream, almond praline

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SIDES

Marinated olives	9
Margaret River wood fired bread and Cullen olive oil	12
Roasted potatoes, rosemary salt	14
Garden salad	14

CHEESES

Cheese board	14	26	32
Quince paste, candy walnuts, honey, fruit loaf, crackers			
One, two or three cheeses			
<i>Please ask the waitstaff for the selection of the day</i>			

FOR THE LITTLE ONES - MINI SET MENU

Penne, bolognese sauce, parmesan cheese
or
Tempura fish, kipfler potatoes

and
Scoop of House Made Ice Cream or Sorbet
Please ask the wait staff for the flavours of the day

and
Juice or soft drink